

PRESS INFO – DINING DESTINATION

CUT AT 45 PARK LANE

OVERVIEW: On 1 September 2011, world-renowned chef and restaurateur Wolfgang Puck made his restaurant debut in Europe when he opened CUT at 45 Park Lane. Located in Dorchester Collection's contemporary Mayfair hotel, the modern American steak restaurant mirrors the award-winning and hugely popular original CUT in Beverly Hills offering outstanding steaks, a superb wine list and impeccable service, in a fun, buzzing and dynamic environment.

WOLFGANG PUCK: Austrian-born, Wolfgang Puck is credited with changing the way Americans cook and eat by mixing classic French techniques and Asian- and California-influenced aesthetics with the highest quality ingredients. He was instrumental in changing the face of dining in Los Angeles, then in Las Vegas, where he was the first chef to create a contemporary fine dining restaurant. Not only are his restaurants the favoured destinations of Hollywood legends, Wolfgang has also hosted dinner after the Academy Awards for 25 years. Reinforcing his achievements to date, acclaimed chef, Wolfgang Puck has received a star on the internationally renowned Hollywood Walk of Fame, becoming the second ever chef to be awarded this honour.

TEAM:	Founding chef	Wolfgang Puck
	Executive chef & culinary director	David McIntyre
	Restaurant director	Antoine Gaillard
	Head sommelier	Frederic Marti

EXECUTIVE CHEF: California born David McIntyre has been a long standing member of the Wolfgang Puck Fine Dining Group since joining in 1998 and had relocated with his family from the US to South West London in early 2011 to take up the challenge of opening CUT at 45 Park Lane.

MENU: CUT at 45 Park Lane mirrors the award-winning original CUT in Beverly Hills and offers outstanding steaks, a superb wine list and impeccable

service. From prime dry and wet aged beef to salads, and succulent pan-roasted lobster, sautéed and roasted whole fresh fish, the menu provides wide appeal. A carefully crafted wine list complements the menu with distinct international selections and a natural emphasis on American wines.

CUT at 45 Park Lane is renowned for its exceptional sourcing of outstanding steaks. In July 2014, CUT at 45 Park Lane was the first establishment in London to serve the previously unobtainable Japanese Wagyu beef on its menu. Highly regarded as the most prized beef in the world due to the marbled fat densely distributed through its muscle fibres, Japanese Wagyu is famed for its delicate melt-in-the-mouth flavour and fine texture and is considered the highest grade of beef. CUT at 45 Park Lane was also the first establishment in Europe to serve Snake River Farms' American Wagyu Beef. Chef Wolfgang Puck commented: "Snake River Farms' American Wagyu Beef is the best marbling wagyu livestock outside of Japan. It is sweet and buttery, but it also has a rich beef flavour that is very unique - it is the best of 'East meets West'. By managing the cattle process from start to finish in a closed loop production system, Snake River Farms ensures the high quality of their American Wagyu Beef, a cross of Japanese Wagyu with American Angus.

For the first time at a CUT restaurant, breakfast and lunch menus are also available, showcasing Puck's twist on American classics. At breakfast, guests can choose from items such as, *blackberry buttermilk pancakes with whipped Bourbon-maple butter and salt beef hash cake with poached organic eggs, crispy leeks and sauce Béarnaise.*

CUTcakes & Tea:

On 4 July 2018, executive chef David McIntyre launched CUTcakes & Tea at CUT. This American take on traditional afternoon tea includes a selection of American teatime favourites with a CUT twist. Replacing traditional finger sandwiches, the menu includes savoury American bites such as Black Truffle Grilled Cheese, Tuna Tartar "Sandwich" and Wolfgang Puck's Oscar-worthy Wagyu Beef Sliders. A miniature Strawberry Milkshake introduces the sweet course which features Cola Cake & Caramel Corn, "Cheeseburger" Macaron, Peanut Butter & Jelly Twinkie and Graham Cracker S'mores. CUTcakes & Tea also incorporates Cake Pops in three classic American flavours; Pink Lemonade, Cookies & Cream and New York Cheesecake. Whilst traditional tea and champagne remain on the drinks menu, 'CUTcakes & Tea' also offers Iced Teas, American Craft Beers and special tea cocktails from the BAR 45 menu such as The Duke of Earl and Smoke and Mirrors.

CHEF NIGHTS: Executive chef David McIntyre has welcomed internationally acclaimed chefs and world renowned restaurants to join him to cook within the kitchens of CUT at 45 Park Lane. This includes Wolfgang Puck, Alain Ducasse, Francis Mallmann, James Knappett of Kitchen Table, and restaurants Spago and Chinois on Main.

DÉCOR: CUT at 45 Park Lane occupies the ground floor and throughout the intimate-sized hotel, luxurious and contemporary interiors by New York based designer, Thierry Despont, provide a club-like feel offering international guests a smart, central environment from which to enjoy London.

Despont created a deeply personal living environment that provides the canvas for a collection of art by current British artists and there are 10 living contemporary artist displayed throughout the hotel; CUT at 45 Park Lane is decorated with Damian Hirsts' Psalm series, made using real diamond dust and the first time all 16 print are displayed in one space.

COVERS: 70

PRIVATE DINING: Following popular demand, the hotel launched private dining in its Media Room in 2012. Ideal for those wanting to enjoy the culinary experience of CUT at 45 Park Lane within a more intimate setting, the Media Room comfortably seats 12 diners and is available for breakfast, brunch, lunch and dinner.

OPENING TIMES: Please click [here](#) for up-to-date opening hours.

BAR 45

OVERVIEW: Wolfgang Puck launched BAR 45 in September 2011 to accompany his new modern American steak restaurant, CUT at 45 Park Lane. BAR 45 offers outstanding cocktails, a superb 'Rough CUTS' menu devised by Wolfgang Puck himself, and impeccable service in a fun, buzzing and glamorous environment.

MENU: BAR 45 serves a selection of hand-crafted signature cocktails created by expert mixologists. The menu of signature cocktails is expanded throughout the year, introducing special cocktails to mark the calendar such as Thanksgiving, the awards season and the festive season. BAR 45 is renowned for its delicious aperitifs, specialising in the Negroni. The Classic Negroni, Vintage Negroni and an Aged Negroni are all freshly made at the guests table straight from BAR 45's own Negroni Trolley. The Aged Negroni recipe, perfected by our bartenders, has been placed in an

American oak barrel for eight weeks which has allowed the liquid to slowly absorb the woody flavour to create a fuller taste. Guests will also be able to taste hints of vanilla and caramel finished off with a twist of citrus. House-made sodas made in house by executive chef, David McIntyre, change seasonally.

As well as showcasing some of the best cocktails in London, BAR 45 also boasts one of the finest selections of American wines in the UK, providing the chance to sample some rarer wines from Washington and Oregon: “Beaux Frères”, Willamette Valley 2007 and Williams-Selyem Pinot Noir “Ferrington Vineyard”, Anderson Valley, and Wolfgang Puck’s very own Wolfgang Puck-Schrader “Beckstoffer Georges III Vineyard”, Napa Valley of which there were only 80 cases made.

BAR 45’s Rough CUTs menu was devised by Wolfgang Puck to complement the drinks and wine offered in the bar. The menu features small taster portions of some of Puck’s signature dishes such as, *mini Wagyu beef sliders*, *Dorset crab rolls with herb aioli* and *spicy tuna tartar cones with sesame-miso tuile*. Steak seasoned popcorn is presented a la minute to accompany drinks.

DÉCOR:

Located on the mezzanine floor of the hotel, BAR 45 features art deco interiors created by world renowned Thierry Despont, with a sumptuous display of photographs by Richard Young. A black granite bar with a striking back-lit amber glass front provides the centre piece and creates a stylish and luxurious environment that, mixed with the finest drinks craftsmanship and Wolfgang Puck’s signature soundtrack of soft rock, is sure to establish BAR 45 as the new place to see and be seen whilst enjoying the best cocktails in London.

COVERS:

28 seating/ 40 standing

OPENING TIMES:

Please click [here](#) for up-to-date opening hours.

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Note to the Editors:

45 Park Lane

Dorchester Collection's new London hotel 45 Park Lane opened on 1st September 2011 just opposite The Dorchester with Wolfgang Puck's first venture in Europe, CUT at 45 Park Lane. Throughout the intimate-sized hotel, luxurious and contemporary interiors by New York based designer, Thierry Despont, provide a club-like feel offering international guests a smart, central environment from which to enjoy London. Each of the spacious 45 rooms and suites offer views of Hyde Park, as does a spectacular Penthouse Suite with wrap around terrace offering panoramic views across London. A striking central staircase leads to a mezzanine featuring Bar 45, a resident's Library, and high tech Media Room offering private dining.

Wolfgang Puck Fine Dining Group

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The award-winning restaurants in the Wolfgang Puck Fine Dining Group include Chinois (Santa Monica); CUT (Bahrain Bay, Beverly Hills, Dubai, Las Vegas, and Singapore); CUT at 45 Park Lane (London); Five Sixty (Dallas); Postrio Bar & Grill (Las Vegas); Spago (Beaver Creek, Beverly Hills, Istanbul, Las Vegas and Maui); The Source by Wolfgang Puck (Washington, DC); Trattoria del Lupo (Las Vegas); Wolfgang Puck (Los Angeles); Wolfgang Puck American Grille (Atlantic City); Wolfgang Puck Bar & Grill (Las Vegas and Los Angeles); Wolfgang Puck Pizzeria & Cucina (Las Vegas and Detroit); Wolfgang Puck Steak (Detroit); and WP24 (Los Angeles). For more information, please visit www.wolfgangpuck.com or follow us on [Facebook](#), [Instagram](#) and [Twitter](#).

Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels in Europe and the USA, each of which reflects the distinctive culture of its destination. By applying its unrivalled experience and capability in owning and operating some of the greatest individual hotels, the company's mission is to develop an impeccable group of the finest landmark hotels through acquisition as well as management of wholly-owned and part-owned hotels, and to enter into management agreements.

The current portfolio includes the following hotels (in order of them joining the group): **The Dorchester**, London; **The Beverly Hills Hotel**, Beverly Hills; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Bel-Air**, Los Angeles; **Coworth Park**, Ascot, UK; **45 Park Lane**, London; and **Hotel Eden**, Rome.

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The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris | Hotel Principe di Savoia, Milan
Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel Air, Los Angeles

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